

# SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000

## Our Bread & Duck Fat Butter \$3.5

artisan sourdough  
gluten-free bread available

## Royal Sterling Caviar 10 g white sturgeon, western North America with toast, crème fraiche \$95

## FROM THE 'BERKEL'

served with cornichons & sourdough

### San Daniele Prosciutto 50 g \$18

white Italian pig, aged 24 months

### Fermin Serrano Jamón 50 g \$22

white Spanish pig, aged for 24 months

### San José Jamón 50 g \$27

black heritage Berkshire pig, aged 24 months

### International Flight of Hams 90 g \$48

## RAW & OCEAN SHELF

**Raw Plate** kingfish, ocean trout, scallop, tuna, oysters, swordfish, scampi, organic soy, wasabi (df/gf) \$55

**Scampi Crudo** chilli, olive oil, coriander (gf/v)\* \$29

**King Crab Legs per 100 g split, warm butter** \$17

**Seafood Platter** cooked SA king prawns, clams, mussels, king crab legs, pacific oysters (df/gf) \$110 (to share)

**Add Raw Plate \$150**

## SA OYSTERS

### Coffin Bay \$4 each

the classic SA oyster has sweet mineral after tones

### Smoky Bay \$4 each

rich & full-flavoured with a clean, dry finish

### Kangaroo Island \$5 each

a sharp saline bite with a clean, dry finish

All oysters freshly shucked

## STARTERS

**Heirloom Tomato Salad** watermelon, strawberry, chilli, Woodside goat's curd (gf/v)\* \$20

**Waldorf 'Moderne' - à la Sean** poached corn-fed chicken, apple, celery, smoked almonds (df/gf)\* \$22

**Chicken Liver & Foie Gras Parfait** Madeira jelly, brioche \$22

## MAIN COURSE

**Orgy of Mushrooms** ricotta gnocchi (v) \$29

**Deville Corn-Fed Chicken Breast** salsa verde, asparagus \$36

**Dry-Aged Burger** house pickles, chipotle mayo, duck fat chips \$24

**1.1 Kg Lamb Shoulder** liquorice gravy, star anise (df/gf) \$75 (to share)

## FISH

**180 g Snapper Fillet** Spencer Gulf SA \$42

**180 g Mulloway Fillet** Coorong SA \$38

**280 g Kingfish Cutlet** Spencer Gulf SA \$46

**200 g Blue Fin Tuna Steak** Port Lincoln SA \$48

**Choose a sauce** - romesco | kombu butter | anchovy butter | salsa verde

## FIRE PIT

**300 g Riverine Striploin** 120 days grain-fed SA (gf) \$39

**250 g Grasslands Tenderloin** 24 months pasture-fed NSW (gf) \$52

**300 g Sher Waygu Rump Eye** 450 days grain-fed MBS9+ VIC (gf) \$47

**350 g Jack's Creek Scotch Fillet** 120 days grain-fed NSW (gf) \$56

**500 g Limestone Rib Eye** six weeks dry-aged SA (gf) \$65

**1.2 Kg Riverine T-Bone** 120 days grain-fed SA (gf) \$110 (to share)

**Study of Beef** - a selection of chef's three favourite cuts \$MP (to share)

**Choose a sauce** - green peppercorn | red wine | miso hollandaise | anchovy butter | red chimichurri

## SIDES - \$11

**Duck Fat Chips** 'The Original'

**Cabbage & Parmesan Slaw** (gf/v)

**Popcorn Cauliflower**

lemon mayo

**Broccolini, Fresh Almonds, Jamón Crumbs\***

**Grandma's Carrots** (gf/v)

**Mac & Cheese** (v)

**Herb Salad** (gf/v)  
Chardonnay dressing\*

“My kitchen is a place for celebration and good times. Make yourself at home, kick back, relax and enjoy”  
Sean Connolly

## EAT LOCAL

Here at our kitchen we proudly support our local produce, and artisans. Special thanks to our friends at: Richard Gunner's Fine Meats, Saskia Beer Barossa Farm Produce, San Jose Smallgoods, Spencer Gulf King Prawns, Cleanseas, Hiramasa Kingfish - Spencer Gulf, Golden North Ice Cream